



FSSC 22000 v6 Understanding - International



Your partner
in progress

Course descriptive

Learn how to embed continual improvement at the heart of your organization through an FSSC 22000 Food Safety Management System (FSMS). The base of the ISO 22000:2018 standard is an opportunity for organizations to align their strategic direction and increase focus on improving food safety performance.

Identify the structure and requirements of an effective management system, and what this means for you. Gain a thorough insight into food safety management systems and the key concepts and structure of FSSC 22000, key terms, definitions and the ISO standardized high level structure. You'll learn to interpret and apply the key concepts and principles of the standard to existing processes within your organization.

Pedagogical objectives

This course will help you to understand the FSSC 22000 food safety management system requirements relative to:

- The ability to consistently provide safe foods and relevant products and services that meet customer and applicable statutory and regulatory requirements
- Addressing risks associated with its objectives
- The ability to demonstrate conformity to specified food safety management system requirements

Skills to be acquired

You will learn:

- What is an FSSC Food Safety Management System (FSMS)?
- Why an FSSC FSMS is important to an organization and its benefits
- The background of FSSC 22000 and its intended results
- The terms and definitions used
- The key concepts and structure of FSSC 22000 and ISO 22000:2018
- The main requirements of FSSC 22000 and ISO 22000:2018

Targeted audience

Anyone involved in the planning, implementing, maintaining, supervising, or auditing of an FSSC 22000 food safety management system.

This may include operations, technical and quality teams, human resources, engineering, logistics and product development teams and managers.

Prerequisites

Delegates should obtain a copy of FSSC 22000 v6 before taking this course.

Delegates may also obtain a copy of ISO 22000:2018, Food safety management systems — Requirements for any organization in the food chain.

Delegates may also obtain the relevant ISO 22002 Prerequisite Programmes on Food Safety relevant to their food industry sector.

For delegates in food manufacturing this is ISO/TS 22002-1:2009

For delegates in catering this is ISO/TS 22002-2:2013

For delegates in food packaging manufacturing this is ISO/TS 22002-4:2013

For delegates in transport and storage this is ISO/TS 22002-5:2019

For delegates in feed and animal food production this is ISO/TS 22002-6:2016



Duration

1 day – 7 hours

Pedagogical, technical and framing means

Course materials including:

- Introduction to the training, detailed program and security assignments
- Course presentation, theory and activities/ role plays
- Answers to the activities
- Videos
- Additional documents, distributed during the sessions, to use for the activities
- Attendance sheet to be signed

Assessment specifics

- Questionnaire to assess the knowledge at the end of the training
- Customer survey

What is included?

- Course materials, provided electronically
- Letter of attestation
- Official certificate



Agenda – Day 1

Time	Subject
09:00	Benefits to you, welcome and introductions
	Course aims, objectives and structure
	Module 1: Overview of FSSC 22000 Scheme
	Module 2: Key concepts
	Module 3: ISO 22000 structure and Clause 4
	Module 4: ISO 22000 Clauses 5-6 and FSSC Additional requirements
	Module 5: ISO Clause 7 and FSSC Additional requirements
	Module 6: ISO Clause 8 and FSSC Additional requirements – Part one
	Module 7: ISO Clause 8 and FSSC Additional requirements – Part two
17:00	Module 8: ISO Clause 9 and FSSC Additional requirements
	Module 9: Course review and summary
	Close of day

*These training modules are eligible to the subsidizing by the public institutions in France (OPCO).

**Each delegate receives a training convention after the enrollment.

***Please note that for the public sessions, you have until 48h before the start of the course to confirm your enrollment. For the in-house sessions, the deadline would be of two weeks prior to the start of the course.

****Should you be in a disabled situation, please contact us and indicate what details should be taken into account.

You can contact us on training.france@bsigroup.com or 01 89 79 00 40.